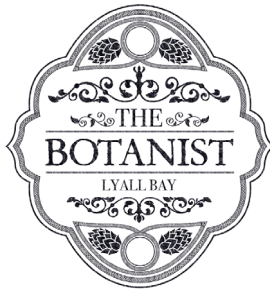


# dinner menu 5pm to 9pm



## sharing plates

### OLIVES

Marinated olives, sun-dried tomato **GF NF SF** 10

### BREADS & DIPS

House selection of bread & dips **GF\* NF\*** 14

### BAO BUNS

Herbed slaw, pickled carrots & cucumber, sriracha mayo

Choose from:

**Asian marinated beef NF\*** 12

**Crispy yuzu tofu NF\*** 12

### BRUSCHETTA

Tomato salsa, feta, with balsamic reduction & micro radish **GF\* NF SF\*** 16

### GYOZA

Edamame, soy bean & carrot gyoza dumplings, Japanese ponzu sauce **NF** 15

## Chefs Platter

Take a plant based tour of our most popular dishes, chosen every evening by our chef \$55

### BANG BANG CAULI

Battered cauliflower bites, bang bang sauce, ranch mayo **GF NF** 15

### JALAPEÑO POPPERS

Crumbed ricotta tempeh jalapeños, ranch mayo **GF** 15

### FRIES

Cajun seasoned fries, aioli **GF AF\* NF SF\*** 12

### POUTINE

Fries with gravy, feta, crispy shallots **NF** 18

## desserts

### JAFFA POT

Dark chocolate orange ganache, peanut cookie crumb, orange ice cream **GF AF** 14

### CHEESECAKE OF THE DAY

Ask your server for today's flavour, served with ice cream **GF AF NF\*** 14

### LEMON POSSET

Lemon mousse, shortbread, orange ice cream **GF AF** 14

### BISCOFF TIRAMISU

Layers of biscoff mascarpone, amaretto biscoff biscuits, biscoff crumb, coffee maple sauce **AF NF\*** 14

## mains

### FISH & CHIPS

Battered banana blossom 'fish', with chips, herbed slaw & tartare **GF NF SF\*** 25

### EGGPLANT STEAK

Glazed, chargrilled eggplant with cauli purée, charred green beans **NF\*** 26

### TOFU SKEWERS

Middle Eastern spiced tofu skewers with Israeli couscous, tomato, jalapeño, scallion pistachio salad & dill cucumber yoghurt 28

### RAMEN

Crispy tofu, shiitake & portobello mushroom, spinach, green beans, ramen noodles, in a miso, mirin, soy sauce broth **NF** 25

### SUMMER SPAGHETTI

Zucchini butter & capers with spaghetti **NF**  
Choose from entrée 15 / main 23

### SYRIAN MEATBALLS

Plant based spiced meatballs in a tamarind sauce on a herbed potato rosti, with Lebanese slaw **GF NF** 20

### YUZU TOFU SALAD

Crispy tofu with grilled mango, sliced avocado, herbed savoy cabbage & Israeli couscous, yuzu mango dressing & toasted pepitas **NF** 25

### THAI BEEF SALAD

Asian marinated plant based beef, with rice noodles, rocket, slaw, pickled carrot & cucumber & spicy peanuts **GF NF\*** 26

## burgers

### DIRTY CHEESEBURGER

Plant based beef patty, cheese sauce, pickles, caramelised onions, jalapeños, dirty burger sauce, with fries **GF\* NF** 25  
double beef / double cheese 5

### SRIRACHA CHICKEN BURGER

Marinated sriracha plant based chicken, with red onion, dill cucumber yoghurt, herbed slaw, with fries **NF** 25

### FISH BURGER

Battered banana blossom 'fish', candied jalapeños, herbed slaw & tartare, with fries **GF\* NF** 25

## sides

### GREEN BEANS

Pan-fried green beans with buttered almonds & pickled walnuts **GF NF\* AF** 12

### CAULI PURÉE GF NF

 9

### CHARRED CABBAGE

Roasted savoy cabbage with dill cucumber yoghurt sauce **GF\* NF**

### LEBANESE SLAW

Savoy cabbage, lemon, mint, dill, parsley & aioli **GF NF** 9

### ZUCCHINI

Charred zucchini with tomato salsa **GF NF** 12

**please inform us of any allergies**

**GF** = gluten free; **GF\*** = gf bread for \$2.5 extra; **NF** = nut free; **SF** = soy free; **AF** = allium free; \* = on request